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# 21-03-01: Full automatic cheese treatment and storage

Manufacturer: Van Elten/BMA, Type: Full automatic cheese treatment and storage system



## Information

Full automatic cheese treatment and ripening room for natural matured Gouda / Edam or other types semi hard cheese that needs maturing. Used on round and Euroblock rectangular shaped cheeses. The system exists of 3 parts. Part 1 : Cheese handling system for cheese coating and cheese shelves washing. Part 2: Cheese storage system with racking – shelves – (un) loader. Part 3: Air climatization system with air treatment and distribution. Description part 1 (21-03-01): includes the following actions. Infeed of cheeses with conveyor from brine system by conveyor. Cheese go through the coating machine, make: Doeschot, model Plastima 661, year 2015. Putting cheese back on shelves and putting the cheese and shelves back towards the storage. Or the handling system can do the following actions: pick the shelves with cheese from the cheese storage room. Turning the cheeses and shelves. Take cheese from shelves. Cheeses go through the coating machine, at the same time the shelves go through the washing/brushing machines, make Doeschot, year 2015, 4 sections. Putting cheeses on the shelves, and at last putting the cheese and shelves back towards the storage. Description part 2 (21-03-02): Racking system for cheese shelves. The height of the racks is 6.5 m with 22 shelves. There are 7 lanes with racks on 2 sides of the middle lane where the shuttles moves. The unit is fully automatic, case the shelves with cheese, put in the storage, exchanges places and takes out when time to go to the coating. The offer includes ±7900 shelves of 2400x415x28mm each. Description part 3 (21-03-03): Air treatment system, to automatic control Humidity temperature (between 73-85%), temperature (between 12-16°C), it exists of 3 air treatment boxes with each a fan blower (50-90.000 m3/h), a filter (class F5), cooler (200 kW) and heater (240 kw, freon gas) section. Dehumanization by heating and cooling the circulated air. Including 2 condenser on the roof, 6 freon screw compressors (skid mounted, freon gas R507 included), 3 control boxes with 1 Siemens PLC and touch screen operation panel. Including all air distribution channels. Extended list with all details can be sent on request.

## Description

Offer number	21-03-01	21-03-02	21-03-03
Description	Handling system	Cheese storage system	Air Climatization system
Manufacturer	Van Elten/BMA	Le Doux	Voets & Donkers
Capacity	20.000kg per hour	500 T	1.500T Cheese max
Year of manufacture	2004 / 2015	1999	1999
Serial number	5106057	99-0058	Unknown
Conditions	<a href="https://useddairyequipment.com/en/aanbod/p/696-Full-automatic-cheese-treatment-and-storage-system">https://useddairyequipment.com/en/aanbod/p/696-Full-automatic-cheese-treatment-and-storage-system</a>		
Van Elten BMA Full automatic cheese treatment and storage system	Excellent, has been running until air, has been running until September 2020		